

# Safe Food Handling

Correction Slide 19

# Cooling Food

- Food should be cooled quickly out of the Danger Zone
- Use shallow pans, with product no more than 2 inches deep
- Change the pan from one that the food was cooked or held in.
- Cut into smaller portions
- Cool in the walk-in cooler, not in smaller units
- Food must drop from 135 degrees F to 70 degrees F within 2 hours and from 70 degrees F to less than 41 degrees F within 4 additional hours